

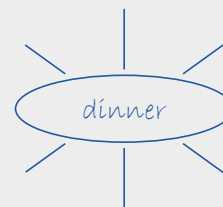
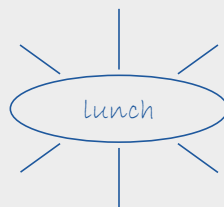
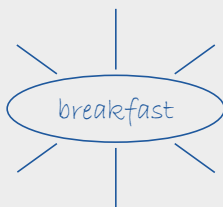
Meals and courses

Warm-up

King, prince and pauper

1

Think about what you usually or regularly eat in a day for breakfast, lunch and dinner. Take notes in the mind maps.



2

Get into pairs. Talk to your partner about your eating habits using the information from the mind maps in activity 1. In your conversation you should talk about

- what you usually or regularly eat in a day
- which meal you prefer (breakfast, lunch or dinner) and why
- whether your eating habits prove this saying to be true: *"Eat breakfast like a king, lunch like a prince and dinner like a pauper."*



3

Read the statements (1–3) about the meals of the day. Then get into pairs and discuss them. Say why you agree / disagree with the statements. Use the phrases from the LanguageBox.

- 1 When staying at a hotel that offers a breakfast buffet, guests take time to enjoy a much larger breakfast than they usually eat at home.
- 2 Most customers order the value meal at a fast food restaurant, not single items like a burger.
- 3 When eating in a restaurant, people usually eat smaller servings for lunch than for dinner.

LanguageBox

I agree / disagree with statement number 1 / 2 / 3 because ...

I think that statement 1 / 2 / 3 is correct / incorrect because ...

I personally would / would not ...

I guess / assume people like / don't like ...

The reason why people enjoy breakfast at hotels so much / order value meals / eat smaller servings in restaurants might be / could be that they have more time / it could be that it seems like a better deal / there is a great variety of choices / it is more practical / they want to try different things ...

Reading

Brunch & Bubbly

1

Have a look at the VocabBooster. Label the pictures of different breakfast specialities (1–8) with the appropriate words. Then get into pairs and compare your results.

VocabBooster

porridge ■ scones ■ mini-quiche / savoury tartelette ■ granola ■ pancakes ■ waffles ■ breakfast cereals ■ French toast



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2

Read the advertisement for *Brunch & Bubbly*. Then answer the questions (1–5) in full sentences. Compare your results with a partner.



- 1 Enjoy the famous *Best Shots Hotel Brunch & Bubbly* every other Sunday from 10 a.m. to 2 p.m. We offer everything your heart desires: delicious breakfast dishes, homemade breads, buns, cakes and pastries, fruit, granola and cereal as well as egg dishes. Our hotel is famous for the live cooking stations where our experienced

chefs prepare warm dishes from scratch. Our brunch menu comprises soups, pasta dishes and seasonal specialties. Don't miss out on the exclusive fish dishes made with fish from our award-winning local fish farm. In addition, you can also order snacks from our à la carte menu. Our beverage choices range from aromatic coffee and tea specialties to freshly squeezed juices and smoothies. Have a glass of Austrian sparkling wine to complete your brunch experience – on the house, of course.

Price per person: €48

Please do not hesitate to ask us about gift vouchers for the *Brunch & Bubbly* events.

- 1 When can guests enjoy brunch at *Best Shots Hotel*?
- 2 What kind of baked goods are on offer?
- 3 Where are warm dishes prepared?
- 4 Which dishes are especially recommended?
- 5 How much is a glass of Austrian sparkling wine?

Listening

Treats at the breakfast buffet

1

Have a look at the VocabBooster. Label the pictures of different egg dishes (1–8) with the appropriate words. Then get into pairs and compare your results.

VocabBooster

Eggs Benedict ■ scrambled eggs ■ bacon and eggs / ham and eggs ■ over-easy egg ■ fried egg / egg sunny side up ■ soft-boiled egg ■ hard-boiled egg ■ omelette



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2

Have a look at the VocabBooster. Label the pictures (1–15) with the appropriate words. Then get into pairs and compare your results.

VocabBooster

spelt bun ■ crusty rye / brown bread ■ toast ■ wheat bread ■ poppy seed roll ■ breadstick ■ lye pretzel ■ bagels ■ croissant ■ brioche / sweet bun ■ whole-grain bread ■ French sticks ■ Kaiser roll ■ crispbread ■ flatbread / pita



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15



3

Track 21



Listen to Ms Simmons talking about what she had from the breakfast buffet. Tick the beverages and dishes she mentions. Compare your results with a partner.

beverages

dishes

☐ black coffee☐ cheese spread☐ ham and eggs☐ chamomile tea☐ rye bread☐ ham and cheese☐ tea with milk☐ white bread☐ blueberry muffin☐ still water☐ curd cheese Danish☐ honey☐ pineapple juice☐ strawberry jam☐ lye pretzel

4

Track 22–23



Listen to two guests talking about what they had from the breakfast buffet. Write down the beverages and dishes they had in the grid. Compare your results with a partner.

Speaker 1:**A** beverages:

1

2

B dishes:

1

2

Speaker 2:**A** beverages:

1

2

B dishes:

1

2

3



5

Create your own perfect breakfast. Write down all the dishes and beverages you love to find at a breakfast buffet. Then get into pairs and present your perfect breakfast buffet. Take turns.



6

Write an advertisement promoting a breakfast buffet. Use the ad about *Brunch & Bubbly* in activity 2 on page 70 as a model. Use the dishes and beverages you chose for your perfect breakfast buffet in activity 5 and the phrases from the LanguageBox.

LanguageBox

Experience a relaxing Sunday / brunch at ...

Treat yourself to Austrian specialities / delicious egg dishes / sparkling wine ...

Feast on our cake buffet / the variety of breads ...

Don't miss out on the complementary glass of champagne / a taste of our fresh croissants ...

Check out the live cooking stations / the juice bar ...

Enjoy ... (*verb + -ing*)

My perfect breakfast

beverages

.....

.....

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dishes

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Language in use

What's on the menu?

1

Have a look at the VocabBooster. Match the Austrian specialities in A with the appropriate descriptions in B. Then get into pairs and compare your results.

VocabBooster

	A	B
Kärntner Kasnudeln	1	<input type="checkbox"/> a farmer's donut
Buchtel	2	<input type="checkbox"/> a patty or a flat dumpling made of dry bread crumbs and Tyrolean cheese
Bauernkrapfen	3	<input type="checkbox"/> an oven-baked yeast dumpling with either prune jam or apricot jam filling
Strauben	4	<input type="checkbox"/> an egg-based pasta of Hungarian origin
Kaspressknödel	5	<input type="checkbox"/> a creamy soup made of beef broth, white wine and cream
Tarhonya	6	<input type="checkbox"/> a potato, meat and onion stir-fry, often served with a fried egg
Retzer Weinsuppe	7	<input type="checkbox"/> a kind of ravioli, filled with curd cheese and mashed potatoes, flavoured with either mint or chervil
Tiroler G'röstl	8	<input type="checkbox"/> a fritter or donut, served with icing sugar and jam

2

Get into pairs. Describe the specialities (1–8). Do some online research if you need help. Use the phrases from the LanguageBox. Take turns.

Please note: How to describe dishes

- Describe the dish by mentioning the preparation method, the ingredients, spices and flavours and describe its consistency.
- Compare the dish and the ingredients to something that may be more familiar to your guests.



1 Quiche Lorraine



2 Waldorf salad



3 Panettone



4 Baklava



5 Langos



6 Burek



7 Tabouleh



8 Dim Sum

LanguageBox

A ... (*name of dish*) is a typical meat / fish ... dish. It is a starter / main course / a salad ...

It is a dish from ... (*name of country*).

It is usually eaten in / for / at ... (*type of occasion, mealtime or season*).

It is made with / from ...

The main ingredients are ...

To cook it, you need ...

It is fried / baked ...

First, it is cooked / baked ..., then ...

It is seasoned with ...

It tastes similar to ...

It is sweet / savoury ...

Speaking

Different courses

1

Have a look at the VocabBooster. Match the pictures of side dishes (1–20) with the appropriate words. Then get into pairs and compare your results.

VocabBooster

pan-fried mixed mushrooms ■ blanched broccoli ■ hash browns ■ French fries / chips ■ rice ■ small egg noodles ■ white bread dumpling ■ baked potato ■ ribbon noodles ■ sauerkraut ■ mashed potatoes ■ small side salad ■ fried potatoes ■ string beans in bacon ■ creamed spinach ■ grilled Mediterranean vegetables ■ red cabbage ■ steamed garden vegetables ■ glazed carrots ■ potato dumplings



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19



20

Please note: *Pasta* usually refers to various types of noodles that are made by combining flour, water, and sometimes egg. Italian pasta comes in different shapes and is made with semolina.



Two menus have been mixed up. Use an online dictionary if you need help. Put the dishes in the correct order. Compare your results with a partner.

1 Amy's & Alan's Wedding Menu

- A** Balsamic Glazed Lamb Chops
White Bean Purée
- B** Butternut Squash Ravioli
Rosemary Browned Butter
- C** Honey Yoghurt Panna Cotta
Blood Orange Sauce
- D** Baby Kale Greens
Asian Pear Grapes, Candied Walnuts,
Gorgonzola Honey Vinaigrette

2 Beer Dinner at the *Royal Oak Pub*

- A** Spicy Curried Mussels
Cauliflower Espuma, Artichokes
- B** Morello Cherries, Vanilla Bavaois
Chocolate Crumble
Three Philosophers Sherbet
- C** Double Cut Pork Chop
Pumpnickel Spaetzle
Dijon Savoy Cabbage, Pork Jus
- D** Spiced Lamb Riblets
Lentil Cream, Minted Tomato Jam

1 Starter

Salad

Main Course

Dessert

2 First Course

Second Course

Third Course

Fourth Course

3

Have a look at the VocabBooster. Match the words in A with the appropriate definitions / synonyms in B. Compare your results with a partner.

VocabBooster

A	B
required 1	<input type="checkbox"/> a dinner jacket of a formal – usually black – suit
tuxedo 2	<input type="checkbox"/> the day of remembrance of a special occasion
candelabra 3	<input type="checkbox"/> very delicate porcelain
bone china 4	<input type="checkbox"/> a candle holder with several branches
vintage 5	<input type="checkbox"/> cutlery
silverware 6	<input type="checkbox"/> obligatory, necessary
anniversary 7	<input type="checkbox"/> an elegant women's dress for special occasions
evening gown 8	<input type="checkbox"/> to remember a person or an event
to commemorate 9	<input type="checkbox"/> old-fashioned, but stylish



Read the description of the formal *Anniversary Dinner* event commemorating the tragedy of the *Titanic*.



Best Shots Hotel: Titanic Anniversary Dinner

- ¹ The formal *Titanic Anniversary Dinner* commemorating the *Titanic's* tragedy in 1912 is one of the most special events that *Best Shots Hotel* hosts. At this dinner show, our guests are required to dress as elegantly as the passengers of the ill-fated ship: tuxedos for the men and evening gowns for the women.
- The room is decorated with a 1912 flair. Numerous sparkling candelabras light the room. There is fine table linen in rich satin and deep colors.

Our estimated guests will find their spot at the table with a handwritten place card, next to starched white cloth napkins. The plates are fine bone china and we use vintage silverware.

We always serve the same decadent 11-course menu that was served to first-class passengers on April 14th, 1912. Make sure not to miss out on this unforgettable experience and make a reservation via e-mail or phone as soon as possible.



Download the invitation to the *Titanic Anniversary Dinner* and the menu from www.hpt.at/195152. Print out a few copies of the menu. The guests will receive the menu, the waiter / waitress is allowed to use the menu with the cheat sheet.

Step 1: Get into groups of four. One of you is the waiter / waitress, the others are guests at the dinner event. In bigger groups, there may even be two waiters / waitresses.



Step 2: Have a look at the role cards (A–D) and decide who you want to be. Make up conversations during a very formal dinner service. You can either switch roles after the 5th course or after the full service.



Role card A: Isidor Straus / Ida Straus

(Depending on group size, there can be one Mr / Mrs Straus or both a Mr and Mrs Straus.)

- You are early for dinner. Show your invitation, ask for your table and order an aperitif.
- Introduce yourself to your table party.
- Ask for explanations if you do not know a dish.
- You are allergic to shellfish. Ask the waiter / waitress for an alternative.

Role card B: Waiter / Waitress 1

- Greet the guests, check the invitations and help with the coats.
- Show the guests to the table and pull out the chairs.
- Present the menu and the wine.

If there is only one waiter / waitress, proceed to the tasks in role card D.

Role card C: Margaret Brown / Martin Brown

(Depending on group size, there can be one Mr / Mrs Brown or both a Mr and Mrs Brown.)

- Show your invitation and ask for your table.
- Introduce yourself to your table party.
- Ask for explanations if you do not know a dish.
- You do not like red wine. Ask for alternatives.

Role card D: Waiter / Waitress 2 (footman)

- You are responsible for the formal dinner service (*e.g. presentation and serving of the plates as well as the wine and other beverages*).
- Inform the guests about the courses, explain the dishes and answer all questions.
- Try to fulfill any special requests.

Writing

Valentine's Day dinner

1

Step 1: You work at a restaurant that offers a lunch of the day. Get into pairs and create a lunch plan for one week. An example has been given.

In your lunch plan you should

- offer a two-course meal
- offer at least one vegetarian option for the main course
- include either a soup, a starter or a dessert.

ONLY THIS WEEK

Monday	Tuesday	Wednesday	Thursday	Friday
Turkey Burger with Veggies and Potato Wedges or Veggie Burger with Potato Wedges ** Rice Pudding				



Step 2: Get together with another pair. Present your lunch plan. Take turns.



2

Read the chef's e-mail with requests for a menu. Underline the most important information and circle all the tasks you have to perform. Compare your findings with a partner.

Hi

I'm sending you all the information about our four-course choice dinner for *Valentine's Day*. I hope you find the dishes as delicious as I do! Please use the information to create the menu that we will send to the printing shop. We still need a motto for the dinner – what do you think about the title of a love song? Don't forget to include the additional information:

- Price per person: €47, including a glass of champagne
- Price per person with full wine pairing: €80
- Reservations are required, seating between 5 p.m. and 10 p.m.
- Date & contact information

Thank you so much!
Ellen



3

Download the e-mail's attachment from www.hpt.at/195152. Have a look at the menu the chef has sent you in activity 2. It is a four-course choice meal for your restaurant's famous *Valentine's Day* dinner. Read the menu, underline important information and look up the words you do not know in an online dictionary.



4

Use a computer to create an appealing menu according to the chef's specifications in activity 2. You can use the menu you downloaded for the *Titanic Anniversary Dinner* as a model or create your own design.

Please note: How to write a menu

- Stick with a style: Most English menus write the ingredients with capital letters (e.g. Assorted Fruit).
- Put the name of the dish in the first line. If the dish does not have a specific name, use the main ingredient (e.g. type of meat or fish). Then list the preparation method and the side dishes in the second line.
- The preparation method is always described with the past participle of a word (e.g. *sautéed mushrooms*, *grilled chicken*, *steamed vegetables*).

Follow-up activity: Creating a menu

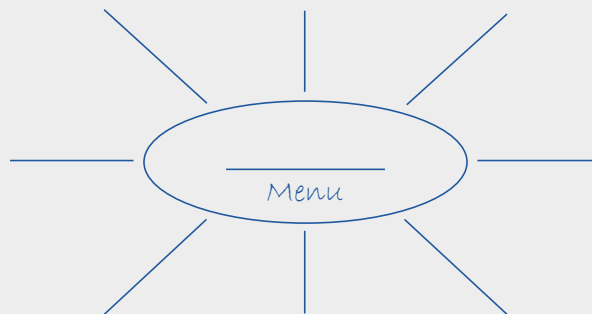


1

Step 1: Choose one of the following types of cuisine and create a menu. You can look up dishes online if you need help. Take notes in the mind map below.

- | | | |
|--------------------|----------------------|----------------------------|
| ■ Austrian Cuisine | ■ British Cuisine | ■ Game Week |
| ■ Italian Cuisine | ■ Vegetarian Cuisine | ■ Fish Week |
| ■ French Cuisine | ■ Seasonal Cuisine | ■ Holiday / Festive Dinner |

Make sure to include four courses, corresponding beverages and wine and any necessary additional information. Think of a motto / name for the dinner.



Step 2: Design an appropriate menu.



2

Create an invitation to your dinner from activity 1. You can use the invitation you downloaded for the *Titanic Anniversary Dinner* as a model or create your own design.



3

Get into pairs. Present your invitation from activity 2 and your menu from activity 1. In your presentation you should

- say which type of cuisine you chose
- give information about the dishes, the beverages and wine
- describe the design of the invitation and the menu.

Speak for about four minutes. Take turns.